

# HILTON ORLANDO BONNET CREEK IN-ROOM DINING

## ALL DAY DINING MENU

Served 11AM to 11PM | To place your order dial 3650 from your guest room phone or dial 407-597-3650 from any other location. You will need to provide your guestroom number when ordering.

 GLUTEN FREE

 VEGAN

 VEGETARIAN

 LOCAL

### SOUPS & STARTERS

#### NEW ENGLAND CLAM CHOWDER\*

Warm Yeast Roll

#### CHILLED SHRIMP

Traditional Cocktail Sauce

#### CHICKEN WINGS

Buffalo Sauce, House-Made Ranch

#### CHEESE PIZZA\*

Plum Tomato Sauce, Mozzarella Grande, First Press Olive Oil.

Add Pepperoni 3

#### Additional Pizza Toppings - 2 each

Chicken, Sausage, Ham, Mushroom, Onion, Peppers, Spinach, Feta, Goat Cheese, Jalapeños or Pineapple

### SALADS & SANDWICHES

All Sandwiches Served with Your Choice of Bistro Fries, House-Made Chips or Side Salad

Add to Any Salad: Chicken Breast, Shrimp, Salmon or Steak 8

#### BURRATA HEIRLOOM

#### TOMATO SALAD

Burrata Cheese, Extra Virgin Olive Oil, Balsamic Reduction, Basil

#### HARVEST SALAD

Red Quinoa, Blistered Grapes, Heirloom Carrots, Peppers, Charred Corn, Scallions, Kale, Radish, Shaved Almonds, Candied Walnut, Sunny Florida Citrus Vinaigrette

#### CAESAR SALAD\*

Romaine Hearts, Sliced Croutons, Parmesan

#### STEAKHOUSE BURGER\* †

Certified Angus Beef Patty Served on Toasted Buttered Brioche, House Aioli, Butter Lettuce, Tomato, Red Onion.

Add Cheese, Bacon, Mushrooms

#### VEGGIE WRAP

Grilled Vegetables, Cucumber, Sundried Tomato, Lemon Hummus, Local Greens, Naan Bread

#### TURKEY CLUB\*

Gruyère, Applewood Smoked Bacon, Sundried Tomato, Avocado, Lettuce, Tomato, Toasted Sourdough Bread

#### PAN ROASTED GROUPER SANDWICH\*

Lemon Herb Aioli, Local Greens, Heirloom Tomato, Toasted Buttered Brioche

## DESSERT MENU

Served 11AM to 11PM

#### LAYERED CHOCOLATE CAKE

Hot Fudge Coconut Gelato

#### OREO CHEESECAKE

Crème Anglaise, Chocolate Shavings, Raspberries

#### KEY LIME PIE

Whipped Cream, Blueberry Compote

### MAIN PLATES

#### 10 ROASTED HALF CHICKEN 25

Marble Potatoes, Corn, Baby Carrots, Zucchini, Lemon Yogurt Sauce

#### 15 PAN SEARED SCOTTISH SALMON\* 26

Warm Carolina Rice Salad, Melted Leeks, Peas, Asparagus, Sweet Drop Peppers, Tarragon Butter Sauce, Grilled Lemon

#### 12 CAST IRON RIBEYE\* 38

Sweet Potato Gratin, Grilled Asparagus, Rustic Chimichurri

#### 12 BEEF BOLOGNESE\* 24

Papiri Pasta, Meat Sauce, Ricotta, Basil

#### MAC AND FIVE CHEESES 24

Cavatappi Pasta, Buttered Brioche Breadcrumbs  
Choice of Chicken, Shrimp, Steak or Salmon

#### MISTA CORTA PASTA\* 20

Cauliflower, Basil, Heirloom Tomatoes, Chillies, Pinot Grigio, Parmesan  
Choice of Chicken, Shrimp, Steak or Salmon 8

### SIDES

#### 15 BISTRO FRIES 6

Tossed in Garlic Butter and Parsley

#### 14 SWEET POTATO FRIES 6

#### GARDEN CAROLINA RICE\* 5

#### 13 SEASONAL VEGETABLES 4

Chef's Seasonal Selection

### KID'S MEALS

All kid's meals available with choice of fruit, French Fries or vegetable of the day

#### 16 CHICKEN TENDERS 9

#### 15 GRILLED CHEESE 9

#### 15 BEEF SLIDERS 9

#### 16 SPAGHETTI MARINARA 9

#### PEANUT BUTTER & JELLY SANDWICH 9

#### GRILLED CHICKEN BREAST 9

#### SCOTTISH SALMON 9

#### ASSORTED GELATO & SORBET 7

Chocolate Wafer, Berries

#### CRÈME BRULEE 9

Crème Chantilly, Berries, Biscotti

#### TRADITIONAL APPLE PIE 9

Vanilla Bean Gelato

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask for Manager assistance.

†Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

\*Can be made gluten free upon request.

A service charge of 24% of the food & beverage total plus applicable taxes will be added, plus an additional \$4.50 in-room dining delivery charge.

# HILTON ORLANDO BONNET CREEK IN-ROOM DINING

## LATE NIGHT DINING MENU

Served 11PM to 6AM | To place your order dial 3650 from your guest room phone or dial 407-597-3650 from any other location. You will need to provide your guestroom number when ordering.

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### STARTERS, SALADS & SANDWICHES

All sandwiches served with choice of house-made potato chips, fries or side salad

Add to Any Salad: Chicken Breast, Shrimp, Salmon & Steak 8

#### HARVEST SALAD

Red Quinoa, Blistered Grapes, Heirloom Carrots, Peppers, Charred Corn, Scallions, Kale, Radish, Shaved Almonds, Candied Walnuts, Sunny Florida Citrus Vinaigrette

#### CAESAR SALAD\*

Romaine Hearts, Sliced Croutons, Parmesan

#### CHEESE PIZZA\*

Plum Tomato Sauce, Mozzarella Grande, First Press Olive Oil  
Add Pepperoni 3

Additional Pizza Toppings - 2 each

Chicken, Sausage, Ham, Mushroom, Onion, Pepper, Spinach, Feta, Goat Cheese, Jalapeños or Pineapple

#### CHICKEN WINGS

Buffalo Sauce, House-Made Ranch

## BEVERAGES

#### FRESHLY BREWED COFFEE

Large pot of regular or decaffeinated (approximately 3-4 cups)

#### TEA

Regular or herbal

#### HOT CHOCOLATE

#### ESPRESSO

#### CAPPUCCINO OR LATTE

#### ICED TEA

#### STEAKHOUSE BURGER\*† 16

Certified Angus Beef Patty Served on Toasted Buttered Brioche, House Aioli, Butter Lettuce, Tomato, Red Onion

Add Cheese, Bacon or Mushrooms

#### PAN ROASTED GROUPER SANDWICH\* 20

Lemon Herb Aioli, Local Greens, Heirloom Tomato, Toasted Buttered Brioche

#### TURKEY CLUB\* 16

Gruyère, Applewood Smoked Bacon, Sundried Tomato Spread, Avocado, Lettuce, Tomato, Toasted Sourdough Bread

#### VEGGIE WRAP 15

Grilled Vegetables, Cucumber, Sundried Tomato, Lemon Hummus, Local Greens, Naan Bread

#### GOURMET GRILLED CHEESE 14

Gruyère, Muenster, Mozzarella, Toasted Garlic Sourdough Bread, Tomato Jam

12

#### 8 PERRIER 5

#### BOTTLED WATER 3

#### 6 MILK 3

Whole, 2%, Skim, Soy or Chocolate

#### 5 SODA 3

Coca-Cola, Diet Coke, Coca-Cola Zero, Sprite, Seagram's Ginger Ale

#### 5 JUICE 3

Apple, Orange, Cranberry, Grapefruit, Tomato, V8 or Pineapple

3

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# HILTON ORLANDO BONNET CREEK IN-ROOM DINING

## WINE & SPIRITS

Served 7AM to 3AM | To place your order dial 3650 from your guest room phone or dial 407-597-3650 from any other location. You will need to provide your guestroom number when ordering.

## ALCOHOLIC BEVERAGES

We offer a full service bar. Please ask In-Room Dining for your favorite cocktail. When ordering Alcoholic Beverages, proof of age will be required upon delivery.

### IMPORTED & CRAFT BEER

6.50

Corona

Funky Buddha IPA 

Guinness

Modelo

Heineken

Stella Artois

### DOMESTIC BEER

5.50

Blue Moon

Michelob Ultra

Bud Light

Miller Lite

Budweiser

Samuel Adams Boston Lager

Coors Light

### 375mL BOTTLE

ABSOLUT 60

Grey Goose 70

Bombay Sapphire 55

BACARDI Superior 60

1800 70

Patron Silver 85

Maker's Mark 75

Johnnie Walker Black Label 80

### FULL BOTTLE

ABSOLUT 100

Grey Goose 130

BACARDI Superior 90

Patron Silver 150

Jack Daniels 120

Johnnie Walker Black Label 195

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## WINE & SPIRITS

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### **SPARKLING WINE** (by the glass or bottle)

	<b>GLASS</b>	<b>BOTTLE</b>
Prosecco, Riondo	10	39
Chandon, Brut Classic, CA	16	57

### **WHITE WINE** (by the glass or bottle)

	<b>GLASS</b>	<b>BOTTLE</b>
Pinot Grigio-Terlato, Friuli	12	41
Riesling-Wente Riverbank Arroyo Seco, Monterey, CA	12	41
Sauvignon Blanc-Starborough, Marlboro, New Zealand	11	39
Sauvignon Blanc-Kim Crawford, New Zealand		49
Chardonnay-Starmont	11	39
Chardonnay-Sonoma Cutrer Russian River Ranches, Sonoma County, CA		54
Chardonnay-Hill Family Estate, Carly's Cuvee Bonnet Creek Resort Reserve, Napa Valley, CA	14	57

### **ROSÉ** (by the glass or bottle)

	<b>GLASS</b>	<b>BOTTLE</b>
Fleur de Mer, Cotes de Provence, France	9	36

### **RED WINE** (by the glass or bottle)

	<b>GLASS</b>	<b>BOTTLE</b>
Pinot Noir-Parker Station, Central Coast, CA	12	41
Pinot Noir-Meiomi, CA	12	48
Pinot Noir-Laetitia Bonnet Creek Resort Reserve, Arroyo Grande Valley, CA	14	57
Red Blend-Zaca Mesa Z Cuvée, Santa Ynez, CA	12	48
Merlot-Tangley Oaks	12	41
Malbec-Bodega Norton Reserve, Mendoza, Argentina		45
Cabernet Sauvignon-Storypoint, CA	9	36
Cabernet Sauvignon-Hess Shirtail Ranches, Lake County, CA	12	48

### **SPARKLING WINE** (by the half bottle)

	<b>HALF BOTTLE</b>
Chandon, Brut Classic, CA	29
Champagne, Moet & Chandon Imperial Brut, Epernay, France	35

### **WHITE WINE** (by the half bottle)

	<b>HALF BOTTLE</b>
Chardonnay, La Crema, Sonoma Coast, CA	26
Chardonnay, Sonoma Cutrer Russian River Ranches, Sonoma County, CA	26
Sauvignon Blanc, Matanzas Creek, Sonoma County, CA	26
Pinot Gris, King Estate, OR	24

### **RED WINE** (by the half bottle)

	<b>HALF BOTTLE</b>
Pinot Noir, La Crema, Sonoma Coast, CA	30
Merlot, Provenance, Napa Valley, CA	30
Cabernet Sauvignon, Robert Mondavi Private Selection, Central Coast, CA	24
Cabernet Sauvignon, Simi, Sonoma County, CA	30

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